



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 8 July 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: Christopher Jones, AOC
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

2/28

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

399

How many people formally counted in this facility describe themselves as the following gender?

Female: 18

Male: 381

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Detainees:

ICE Employees:

GEO Employees:

****See supplemental notes**

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of July 8th 2020

1-Health Services Administrator
1-Assistant Health Services Administrator
14-RN's
13-LPN's
3 -Medical Doctors,(1) Full time, (2) Temps
2-PA's
1-Psychologist
1-Licensed Clinical Social Worker
3-Medical Records Clerks
1-X-ray tech
4-tele-psychiatrist
2-Dentists- 40 hours a week total
1-Dental Assistant
4-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 6/29-7/4 were provided. Each dorm averaged from 1-3 detainees accessing the library.

COUNTS:

16 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 7/9/20
17 Confirmed Detainees on ice.gov as of 7/9/20

****Per required GEO reporting to local agencies 7/9/20:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. Two (2) staff members, GEO, test positive yesterday (7/8/20) and they are in isolation at their private residence. No ICE employees have tested positive at this time. There are also no new positive cases for detainees.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

***COHORT:**

Aurora South 8; Aurora North 20

Per ICE: Taking precautionary measures for each cohort

Crow staff requested further information to clarify these cohorts and state whether or not these detainees were in cohort due to COVID or other infectious diseases but did not receive a response at the time of posting this report

CLEANING PRODUCTS:

Per ICE:

The cleaning product that is used is called HALT and it is manufactured by Spartan Chemical Company. All volunteer cleaning crews are trained in its use and are supplied PPE including masks, gloves and safety goggles. The product is used 3 times daily.

Crow's staff inquired:

While this product is being used, are detainees inside their Pods? Or are they moved to different Pods for the product to be used?

ICE did not send a response at the time of posting this report

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 6/29/20

Time: 0730 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		156°	182	22
and chemical agent used in Final Rinse	Lunch		155	180	22
	Dinner		155	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		117	118	200 ppm
	Lunch		120	135	200 ppm
	Dinner		123	117	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.4	38.6	35
Record temperatures, Freezer and Walk-ins	PM		-9	37	39
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	65	
Record temperatures, Dry Storage Areas	PM		63	63	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	116	124			

[Signature]
Signature, Cook Supervisor (AM)

6/29/20
DATE

A. [Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

7/6/20
DATE

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 6/30/2020 **Time:** 0150 **AM** **Time:** 1745 **PM**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		154		182
	Lunch		157		180
	Dinner		157		189
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+
	Breakfast		118		119
	Lunch		120		122
	Dinner		119		117
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
	AM		-8.3		38.8
Record temperatures, Freezer and Walk-ins	PM		-12.4		37.4
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
	AM		65		62
Record temperatures, Dry Storage Areas	PM		64		63
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	120		120		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-1-20

Time: 0200 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X		X	
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		170		186
and chemical agent used in Final Rinse	Lunch		154		184
	Dinner		168		187
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		115		112
	Lunch		118		120
	Dinner		113		114
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-12.3		38.9
Record temperatures, Freezer and Walk-ins	PM		-5.4		36.4
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		62		65
Record temperatures, Dry Storage Areas	PM		68		67
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	115		113		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/2/20Time: 0140 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		180
and chemical agent used in Final Rinse	Lunch		152		186
	Dinner		171		188
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		118		122
	Lunch		120		128
	Dinner		115		116
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.5		37.1
Record temperatures, Freezer and Walk-ins	PM		-9		36.4
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		65		69
Record temperatures, Dry Storage Areas	PM		72		70
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	120		115		

Signature, Cook Supervisor (AM)

DATE

7-7-20

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

7/6/20

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/13/2020

Time: 0200 AM **Time:** 1200 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		165		189
and chemical agent used in Final Rinse	Lunch		160		185
	Dinner		165		185
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		134		134
	Lunch		130		155
	Dinner		131		155
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-1.8	37.1	38.2
Record temperatures, Freezer and Walk-ins	PM		-2.6	38.3	39.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75	60	
Record temperatures, Dry Storage Areas	PM		70	70	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	113	120			

Signature, Cook Supervisor (AM)

7/13/2020
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

7-6-20
DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/4/2020

Time: 0200 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		165		190
	Lunch		155		185
	Dinner		160		185
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		131		130 200ppm
	Lunch		140		155 200ppm
	Dinner		132		155 200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
	AM		-5.8		37.2
Record temperatures, Freezer and Walk-ins	PM		-4.6		38.1
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
	AM		75		78
Record temperatures, Dry Storage Areas	PM		75		78
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	120		120		

2 Har 7/4/2020
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 7/6/20
FOOD SERVICE MANAGER DATE

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/5/20

Time: 0330 AM Time: 1200 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X			
no skin infections		X			
no diarrhea		X			
Kitchen is in good general appearance		X			
All kitchen equipment operational & clean		X			
All tools and sharps inventoried		X			
All areas secure, lights out, exits locked		X			
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		166°	188°	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		150	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		128°	130°	200ppm
	Lunch		135	145	200ppm
	Dinner		136	140	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-5.2	39.4	39.9
Record temperatures, Freezer and Walk-ins	PM		-5.4	38.6	39.8
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		75°	70°	
Record temperatures, Dry Storage Areas	PM		70	70	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	119	120			


Signature, Cook Supervisor (AM)

7/5/20
DATE


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

7-6-20
DATE



Secure Services™

North Building Temperature Log

195 Aurora Processing Center

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
7-6-2020	A-1	74.5							
	A-2	70.9							
	A-3	69.8							
	A-4	72.5							
	B-1	71.9							
	B-2	70.9							
	B-3	71.1							
	B-4	Unocc							
	C-1	75.1							
	C-2	70.9							
	C-3	71.3							
	C-4	70.9							
	D-1	73.0					N/A	N/A	N/A
	D-2	Unocc					N/A	N/A	N/A
	E-1	74.5					N/A	N/A	N/A
	E-2	75.1							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: _____

7-6-2020

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522
					not occupied	not occupied

Tub Room

not
occupied

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

DAILY

DATE: 7-6-2020

7-6-2020	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	67.9			
	South-B	Un OCC			
	South-C	Un OCC			
	South-D	70.5			
	South-E	75.8			
	South-F	74.1			
	South-G	68.8			
	South-L	69.5			
	South-M	73.5			
	South-N	68.8			
	South-X	73.5			
	South-Y	Un OCC			
	South-Z	74.4			
	South-SMU	N/A			
	South-SMU - Shower 3	72.7			
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
✓	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

SIGN: _____

Temperature Taken with a Fluke Mod 52 Digital Thermometer

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2020

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
TUESDAY	Dry Cereal T-Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Turkey Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Margarine Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Margarine Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Turkey Sausage Coffee Cake Sugar Coffee Milk 2 % Margarine Fresh Fruit	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Cornbread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Margarine Tortilla Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread / Margarine Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Turkey Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Special 4th of July Lunch and Sack Lunch Dinner	
SUNDAY	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %		

SUBSTITUTIONS OF EQUAL VALUE MAY BE

Signature on file / 811291
Corporate Manager Food Service Menu System